



# GOOD FOOD --- CATERING

From the creators of the acclaimed restaurants 39 Rue de Jean, Coast and Virginia's on King comes Good Food Catering. We offer catered cuisine with restaurant quality style and service in a variety of settings.

Good Food Catering launched in the Fall of 2004 and was quickly recognized as one of the top local caterers.

Restaurant quality food is the hallmark of our success. Good Food Catering menus include favorites from our sister restaurants as well as our chef's inspired creations. If you like the pomme frites from Rue, the fish tacos from Coast and the shrimp and grits from Virginia's, then you'll love Good Food Catering.

Our staff is committed to excellence. From the first phone call to the post-event follow up, our dedicated sales team is here to navigate and help you plan an event that meets your needs, tastes and budgetary guidelines. Our service staff is a core group of individuals driven for perfection.

Whether planning an elegant wedding reception or casual office party, Good Food Catering has the perfect food and beverage options to enhance your event experience. Good Food Catering believes you should be a guest at your own event. Put our team to work, relax and enjoy the party!

# GOOD FOOD CATERING

phone 843 . 723 . 7952

privateevents@holycityhospitality.com

HOLY CITY HOSPITALITY VENUES AVAILABLE AT



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## BAR & BEVERAGE SELECTION

Good Food Catering offers four bar pricing options to best meet your needs.

### HOSTED BAR

Based on a flat fee, per person, for 4 hours and subject to service charge & tax.  
Assorted soft drinks, juices, garnish, ice and mixers included with full bar packages.

#### GOOD BRANDS

\$25 per person for 4 hours

\$6 each additional hour

Svedka Vodka, Seagram's Gin, Cruzan Rum,  
Juarez Tequila, Jim Beam Bourbon, Scoresby Scotch  
Michelob Ultra, Bud Light, Truly Wild Berry  
Copper Ridge Cabernet Sauvignon and Chardonnay

#### BETTER BRANDS

\$30 per person for 4 hours

\$7 each additional hour

Tito's Vodka, Beefeater Gin, Bacardi Rum,  
Lunazul Tequila, Larceny Bourbon, Dewar's Scotch  
Michelob Ultra, Bud Light, Heineken, Truly Wild Berry  
Canyon Road Pinot Noir and Sauvignon Blanc

#### BEST BRANDS

\$37 per person for 4 hours

\$8 each additional hour

Ketel One Vodka, Bombay Sapphire Gin,  
Jose Cuervo Tequila, Mt. Gay Rum, Maker's Mark Bourbon,  
Crown Royal Whiskey, Glenlivet Scotch,  
Michelob Ultra, Bud Light, Heineken,  
Palmetto IPA, Truly Wild Berry  
Edna Valley Vineyard  
(choice of one red and one white varietal)

#### BEER & WINE BAR

\$16 per person for 4 hours

\$5 each additional hour

Michelob Ultra, Bud Light, Heineken, Truly Wild Berry  
Copper Ridge Cabernet Sauvignon and Chardonnay

#### SPARKLING WINE

\$35 per bottle for a passed toast

\$3 per person added to any bar package

Bartender fee for a 4-hour bar is \$175 and \$30 each additional hour.  
1 bartender per 50 guests recommended.

*Fees apply for bar package substitutions and additions.*

# DINNER STATIONS SAMPLE MENU

## TASTE OF THE HOLY CITY

### Cocktail Reception

Three Passed Hors D'oeuvres

### Bar

Four Hours of Good Brands Bar

### Dinner Tasting Plates

#### Braised Short Ribs

gouda grits, grilled asparagus, espagnole sauce

#### Pork Loin\* & Butternut Squash Ravioli

crispy pancetta, sage brown butter

#### Carolina Crab Cakes

tangerine & jicama slaw with cilantro-citrus dressing,  
whole grain mustard sauce

#### Shrimp & Grits

sautéed shrimp with tasso gravy, peppers, onions, creamy stone ground grits

#### Coq Au Vin

au gratin potatoes, a mini mesclun salad with julienne vegetables, pecans, red wine vinaigrette

#### Chicken Scallopini

lemon butter sauce with capers and crab meat, roasted tomato and garlic orzo, broccolini

### Complimentary Cake Cutting

### Late Night Snack

Your choice of two late night snacks to be passed

**3 stations \$90 per person**

**4 stations \$100 per person**

*\*These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions*

*+Chef's fees and additional rentals may apply  
A 22% service charge and applicable state & local taxes apply.*

# SEATED DINNER SAMPLE MENU

## THE MARINA VIEW

### Cocktail Reception

Three Passed Hors D'oeuvres

### Bar

Four Hours of Good Brands Bar

## Dinner Reception Seated Dinner

### First Course

*(Choose One)*

Carolina Crab Soup  
topped with sherry

Traditional Wedge Salad  
chopped tomatoes, crumbled bacon and house made blue cheese dressing

Fried Green Tomato Salad  
mesclun greens with julienne vegetables and lemon-basil vinaigrette, goat cheese, spicy aioli, and sweet pepper relish

### Main Course

*(Choose One)*

\*Vegetarian options available upon request\*

Apple Braised Chicken & Grilled Shrimp  
herb roasted fingerling potatoes, sautéed baby squash and zucchini, Calvados sauce

Grilled Petite Filet\* & Carolina Crab Cake  
garlic smashed potatoes, sautéed haricot verts, demi glaze, whole grain mustard sauce

Petite NY Strip\* & Coriander Seared Red Snapper  
rosemary roasted baby potatoes, patty pan squash, citrus beurre blanc, port wine demi

Pecan Crusted Chicken Breast & Carolina Crab Cake  
buttery whipped potatoes, sautéed broccolini, whole grain mustard sauce

Grilled Pork Loin\* & Lemongrass Shrimp Skewer  
roasted shallot rice pilaf, sautéed haricot verts, tropical fruit salsa

## Complimentary Cake Cutting

### Late Night Snack

your choice of two late night snacks to be passed

**\$100 per person**

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# DINNER BUFFET SAMPLE MENU

## DOWN HOME SOUTHERN

### Cocktail Reception

Three Passed Hors D'oeuvres

### Bar

Four Hours of Good Brands Bar

### Dinner Reception Buffet

*Traditional BBQ Chicken*

-or-

*Southern Fried Chicken with Skillet Gravy*

*Pulled BBQ Pork*

-or-

*Honey Marinated Pork Loin\**

Blue Cheese Bacon Cole Slaw

Lowcountry Red Rice

Seasonal Grilled and Roasted Vegetables

Down Home Macaroni and Cheese

Green Bean Casserole

Country Biscuits with Honey Butter

### Complimentary Cake Cutting

### Passed Late Night Snack

*Please choose one*

Fried Chicken in Waffle Cone with Maple Syrup

Mini Brasserie Burger with Cheddar Cheese

French Fries Served in Cone

**\$100 per person**

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## PASSED HORS D'OEUVRES

### LAND

Petite Grilled Lamb Chops\*

Oven Roasted Beef Tenderloin\* on a biscuit round with orange-currant chutney

Grilled Beef Tenderloin\* Skewer with Asian peanut sauce

Sliced Pork Loin\* with fresh rosemary pesto on a risotto cake with Cumberland sauce

BBQ Pulled Pork served on a johnny cake

Miniature Beef Wellington\* with port wine reduction

Twice Baked Fingerling Potato with smoked gouda, bacon and scallion

Crispy Prosciutto, Clemson Blue Cheese and Caramelized Shallot in endive

Lime Marinated Pulled Pork on chorizo risotto cake with fresh cilantro

BLT: fresh arugula, grape tomato, on a bacon chip with cracked pepper aioli on a crostini

Brown Sugar Glazed Bacon Wrapped Sweet Potato or Dates stuffed with goat cheese

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## PASSED HORS D'OEUVRES

### GARDEN

Tomato Basil Bruschetta with balsamic marinated cherry tomato

Lowcountry Pimento Cheese served in a phyllo cup

Mini Caprese Salad on a cocktail fork with balsamic reduction

Fried Green Tomato Bite with Lowcountry pimento cheese and sweet pepper relish

Cobb Salad Bite in endive leaf (can be prepared with bacon)

Red Seedless Grapes rolled in blue cheese and toasted pecans or pistachios

Three Cheese Stuffed Mushroom Caps (can be prepared with pancetta)

Thai Basil Rolls with Chef's choice of dipping sauce

Bite Sized Classic Tomato Pies

White Truffle Arancini with vodka tomato cream sauce

Chef's Seasonal Vegetable Soup Shot in demitasse cup

Macerated Strawberry and Brie Crostini with honey drizzle

Southern Hoppin' John Fritters



## PASSED HORS D'OEUVRES

### SEA

Mini Crab Cakes with remoulade & cocktail sauce on a toast round

Seared Shrimp on a red rice sausage cake with parsley butter

Mini Shrimp & Grit Cake with sweet pepper relish

Lobster Macaroni and Cheese served in a Chinese spoon

Pomegranate BBQ Applewood Smoked Bacon Wrapped Scallops or Shrimp

Grilled Shrimp and Avocado Mousse Bite on blue corn tortilla round

Crab Tartlet: Coast crab dip in mini tart shell

Rare Seared Tuna\* on wonton crisps with fresh cilantro and citrus salsa

She Crab Soup Shot in a demitasse cup with crème fraiche

Traditional Shrimp Cocktail with bloody mary sauce served in a shot glass

Smoked Salmon Cornet\* with capers, onions and crème fraiche

Fried Deviled Eggs stuffed with avocado and lump crab meat

Mini Lobster Rolls served on a buttered split bun

Fresh Coast Ceviche

Stuffed Mushroom Clams Casino

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## PASSED HORS D'OEUVRES

### POULTRY & FOIE GRAS

Tropical Chicken Salad with mango and papaya in phyllo cup

Seared Tarragon Chicken Salad Stuffed Artichoke Bottom

Peanut Encrusted Chicken Lollipops with peanut-chili dipping sauce

Sweet Potato Biscuit with Deep Fried Turkey and chipotle marmalade

Blackened Chicken with manchego and black olive tapenade in tart shell

Shiitake Mushrooms stuffed with foie gras and port wine demi-glace reduction

Pulled Duck Tartlet with Boursin cheese, roasted pistachio and orange compote

Traditional Petite Chicken Pot Pie with peas and carrots

Mini Toasted Naan topped with chicken tikka masala

Duck Confit Empanadas served with Chef's choice of dipping sauce

# DISPLAYED HORS D'OEUVRES

## French Market Display

assorted gourmet sausages with wholegrain mustard, cornichons, and Cumberland sauce |  
hickory smoked salmon with fresh herbs, chopped onion, crème fraiche, capers | domestic and imported cheeses |  
fresh seasonal fruits and berries | marinated, pickled & grilled vegetables |  
dried fruits & nuts | deviled eggs | toast points

## Farmer's Market Display

assortment of blanched, pickled, and roasted vegetables | seasonal fresh fruit and berries |  
an assortment of domestic and imported cheeses | crostinis | house made dipping sauces

## Fruit & Cheese Display

imported and domestic cheeses | fresh seasonal fruits and berries | toast points

## Tapas Display

deviled eggs with avocado, garlic and Tabasco | chorizo sausage | Soppressata | imported cheeses |  
marinated vegetables | roasted peppers and garlic | lemon and herb marinated feta and olives with fresh mint |  
Marcona almonds | asparagus wrapped in Serrano ham with lemon aioli | orange and fennel salad |  
grilled tiger shrimp with cumin aioli and spicy marinara | toast points

## Antipasto Display

seasonal marinated and roasted vegetables | grilled prosciutto | marinated salami | air dried bresaola |  
parmesan reggiano, grilled asiago, fresh mozzarella | layered herb and sun-dried tomato cheese terrine |  
roasted peppers and garlic | house pickled vegetables | Italian breads and crostinis

## Best of the Lowcountry Display

traditional pimento cheese spread with broken lavosh | mini buttermilk ham biscuits with apple-horseradish chutney |  
collard green and smoked sausage spring rolls with a spicy mustard dipping sauce |  
Lowcountry pickled shrimp, quartered southern deviled eggs with pickled relish and paprika |  
Farmer's Market fresh assorted seasonal vegetables, fruits and berries

## Traditional Cocktail Favorites

classic shrimp cocktail with fresh lemon | baked brie en croute with raspberry jam and toasted almonds |  
roasted asparagus with lemon aioli | chilled spinach dip served with pita points |  
mini tarragon roasted chicken salad croissants | fresh seasonal melon and berries with minted honey drizzle

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## DISPLAYED HORS D'OEUVRES

### TRADITIONAL FAVORITES

**Buttermilk Biscuits with Ham**  
horseradish mayo, apple chutney

**Cheese Biscuits with Herb Roasted Beef Tenderloin\***  
caramelized onion relish

**Assorted Mini Quiche**  
Chef's selection

**Grilled Asparagus**  
with prosciutto and lemon garlic aioli

**Pulled BBQ Pork**  
served with sliced pickles, banana peppers and fresh slider buns

**Fried Green Tomatoes**  
crumbled goat cheese and sweet pepper relish

**Pecan Crusted Chicken Breast Strips**  
marinated in bourbon & brown sugar, served with honey mustard sauce

**Beef Tenderloin Satays\***  
with Asian peanut sauce

**Chicken Satays**  
with Asian peanut sauce

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## DISPLAYED HORS D'OEUVRES

### TRADITIONAL FAVORITES

#### Finger Sandwiches

select two from the following: traditional pimento cheese, tarragon roasted chicken salad on mini croissants, cucumber and dill cream cheese, house smoked salmon and watercress, shrimp salad on mini croissants

#### Gourmet Grilled Finger Sandwiches

select one: cured ham and cheese with basil pesto, mozzarella and basil pesto, three cheese grilled cheese with sundried tomatoes

#### Potato Croquettes

Serrano ham and cheese with spicy remoulade

#### Coast Crab Dip

sweet crab meat, horseradish and cheese served hot

#### Warm Spinach and Artichoke Dip

parmesan served with crostini

#### Carolina Caviar

black eyed pea salsa with tri-color tortilla chips

#### Hummus Trio

roasted garlic, traditional lemon and herb, red pepper hummus, grilled pita

#### Salsa Trio

salsa verde, pico de gallo and tropical fruit salsa served with tri- colored tortilla chips

# DISPLAYED HORS D'OEUVRES

## SEAFOOD

### Good Food Raw Bar\*

Chilled fresh oysters on the half shell with horseradish, champagne mignonette, Tabasco and oyster crackers | market fresh crab claws with warm butter, remoulade or joe's crab sauce | jumbo shrimp cocktail with lemon wedges and cocktail sauce | Coast ceviche served in scallop shells with lime, chile, cilantro and red onion

### House Cured Smoked Salmon\*

chopped egg, onion, capers, crème fraiche, toast points

### Seared Ahi Tuna Platter\*

scallions, citrus salsa, wonton crisps

### Oysters on the Half Shell\*

with cocktail sauce, mignonette, lemons

### Crab Cakes

served with remoulade sauce (chef attended option available)

### Shrimp Cocktail

on ice with spicy cocktail sauce, fresh lemon

### Charleston House Pickled Shrimp

with sweet onions, capers and lemon

### Shrimp & Vegetable Spring Rolls

with Chef's dipping sauce

### Lowcountry Boil Spring Rolls

with spicy mustard aioli

### Lowcountry Shrimp & Grits

sautéed shrimp with tasso gravy, peppers, onions, creamy stone ground grits

### Lowcountry Boil

shrimp, sausage, corn, and baby potatoes served with sweet potato biscuits and cocktail sauce

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## DISPLAYED HORS D'OEUVRES

### VEGETARIAN

#### Bruschetta Bar

garlic infused toasted ciabatta rounds with toppings: fresh mozzarella, herbed roma tomatoes, cured olive tapenade, artichoke spread, marinated mushrooms

#### Roasted Asparagus lemon aioli

#### 3 Cheese Stuffed Artichoke Hearts fried & served with marinara sauce

#### Baked Brie en Croute raspberry jam, toasted almonds

#### Creamy Macaroni & Cheese toppings to include: bacon, scallions, chopped tomatoes, hot sauce, fried onions

#### French Fry Station ketchup, mustard, garlic aioli, malt vinegar

#### Marinated Green Bean Salad toasted walnuts, aged balsamic vinaigrette

#### Vegetable Spring Roll sweet chili sauce

#### Caesar Salad grated fresh parmesan, traditional Caesar dressing, Tuscan garlic croutons

#### White Truffle Arancini vodka tomato cream sauce



# CHEF ATTENDED STATIONS

## MUSSEL STATION\*

Sautéed and served with sliced baguette

Choice of two sauces:

- **Cajun** – Belgian white beer, spicy Cajun seasoning
- **Marniere** - white wine, shallot, parsley
- **Curry** - mild curry, cream & coriander
- **Pistou** - garlic, basil, extra virgin olive oil
- **Aioli** - classic garlic broth
- **Vegetable Cream** - white wine, garlic, shallot, cauliflower cream



## CARVING STATION

All meats served with condiments and rolls or biscuits

- **Dijon and Brown Sugar Glazed Baked Ham**
- **Herb Roasted Beef Tenderloin\***
- **Grilled Pork Loin with rosemary pesto\***
- **Hickory Smoked or Deep Fried Turkey Breast**
- **Slow Roasted Top Round of Beef\***
- **Beef Prime Rib\***

Choice of three sauces: spicy mustard, horseradish cream, herb aioli, orange cranberry or drunken peach chutney

## COAST TACO STATION

flour tortillas filled to order with the following:

Choice of two:

- **Blackened Fish Tacos** with tropical salsa, citrus slaw & chipotle aioli
- **Buffalo Shrimp Tacos** with blue cheese coleslaw
- **Grilled Chicken Tacos** with lime crema, tomatoes, & lettuce

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# CHEF ATTENDED STATIONS

## GRILL STATION

grilled to order with appropriate accompaniments

### Local Fresh Caught Fish

shallot-herb compound butter, tropical salsa

### Marinated Flank Steak\*

fresh chimichurri, roasted pepper and corn salsa

### Brined Pork Tenderloin\*

bourbon BBQ sauce, apple-onion relish

## PASTA STATION

### Penne Pasta Primavera

seasonal vegetables with roasted garlic cream sauce

### Pasta Pistou

crushed garlic, fresh basil, parmesan cheese, grilled chicken

### Chef Attended Pasta Bar

choice of 1 pasta: penne, cheese filled tortellini, or raviolini pasta

choice of two sauces: creamy alfredo, marinara, roasted garlic cream, basil pesto, vodka tomato cream

#### Enhancements:

- grilled sliced chicken
- Italian sausage
- sautéed shrimp
- primavera vegetables

## ADDITIONAL STATIONS

### Chicken Paella Station

chicken, chorizo sausage and fresh shellfish cooked with peppers and onions over saffron rice

### Mac & Cheese Station

smoked gouda, parmesan and cheddar, chunked lobster, lump crab, sautéed mushrooms, bacon, asparagus, fried onions, chives, cracked pepper, truffle oil

### Fresh Sea Scallops\*

seared to order served with choice of three accompaniments: lemon-dill compound butter, sun-dried tomato butter, roasted corn and thyme salsa, caramelized onion and bacon relish, grapefruit mojo, roasted red pepper pesto

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## **TASTING PLATES**

Mini meals served on small plates  
Served as a Chef attended station

### **Carolina Crab Cakes**

tangerine-jicama slaw with cilantro-citrus dressing, whole grain mustard sauce

### **Pork Loin\* & Butternut Squash Ravioli**

crispy pancetta, sage brown butter

### **Petite Lowcountry Boil**

shrimp, sausage, corn and potatoes over Carolina gold rice

### **Herb Roasted Beef Tenderloin\***

cavatappi mac and cheese, demi glaze

### **Fried Green Tomato Salad**

mesclun greens with julienne vegetables and lemon-basil vinaigrette, goat cheese, spicy aioli, sweet pepper relish

### **BBQ Pulled Pork**

on a sweet potato biscuit with pomegranate bbq sauce, blue cheese and bacon slaw, macaroni and cheese

### **Shrimp & Grits**

sautéed shrimp with tasso gravy, peppers, onions, creamy stone ground grits

### **Chicken Scallopini**

in a lemon butter sauce with capers and crab meat, roasted tomato and garlic orzo, broccolini

### **Braised Short Ribs**

gouda grits, grilled asparagus, espagnole sauce

### **Coq au Vin**

au gratin potatoes, a mini mesclun salad with julienne vegetables, pecans, red wine vinaigrette

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# DINNER BUFFET

\*Menus can be altered to accommodate family style dinner service

## DOWN HOME SOUTHERN

*Southern Fried Chicken with skillet gravy -OR- Traditional BBQ Chicken*

*Pulled BBQ Pork -OR- Honey Marinated Pork Loin\**

Blue Cheese Bacon Cole Slaw

Lowcountry Red Rice

Seasonal Grilled and Roasted Vegetables

Down Home Macaroni and Cheese

Green Bean Casserole

Country Biscuits with honey butter



## LOWCOUNTRY FAVORITES

Mesclun Salad with julienne vegetables, candied pecans, strawberries, red wine vinaigrette

Deep Fried Turkey with giblet gravy

Lowcountry Shrimp & Grits with Tasso ham gravy

Brown Sugar and Dijon Glazed Ham studded with mustard greens

Sweet Potato Casserole with candied pecans

Succotash with fresh lima beans, corn, tomatoes & herbs

Assorted Seasonal Roasted Vegetables

Cornbread and Country Biscuits with whipped butter

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# DINNER BUFFET

\*Menus can be altered to accommodate family style dinner service

## FRENCH

Mesclun Salad with julienne vegetables, candied pecans, strawberries, red wine vinaigrette

Marinated Lentil Salad with fresh herbs and vanilla oil

Salmon Béarnaise\*

Coq Au Vin with natural pan sauce

Pork Loin Brittany\* with red cabbage, caramelized apples and Calvados sauce

Au Gratin Potatoes

Steamed Garlic Spinach

Sliced French Baguette with whipped butter



## ITALIAN

*Tomato, Mozzarella & Basil Salad -OR- Tossed Caesar Salad*

*Roasted Pork Loin\* Saltimbocca -OR- Chicken Scaloppini with pancetta over grilled escarole*

*Pesto Encrusted Salmon\* with caramelized shallots & tomato ragu*

*Eggplant Parmesan*

*Garlic Parmesan Polenta*

*Sautéed Squash with olive oil, basil & garlic*

*Focaccia Bread with extra virgin olive oil*

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## PLATED & SERVED DINNER

### AMUSE

Smoked or Cured Salmon Cornet\*  
capers, crème fraîche and red onion

Fried Green Tomato & Almond Encrusted Goat Cheese  
over chipotle apricot marmalade

Shrimp and Grit Cake  
with sweet pepper relish on Chinese spoon

Scallop Au Poivre\*  
with onion relish and bleu cheese compound butter

### INTERMEZZO

Peach Pellegrino Sorbet

Lemon Basil Sorbet

Honeydew Lemon Cooler with Cherry Foam

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# PLATED & SERVED DINNER

## SOUPS & SALADS

### Mesclun Salad

julienne vegetables, candied pecans, fresh strawberries, red wine vinaigrette  
\*add French goat cheese \$1

### Wedge of Iceberg

chopped tomatoes, crumbled bacon and house made blue cheese dressing

### Fried Green Tomato Salad

mesclun greens with julienne vegetables and lemon-basil vinaigrette, goat cheese, spicy aioli, sweet pepper relish

### Spinach Salad

toasted walnuts, dried cranberries and Georgia peach poppy seed vinaigrette

### Carolina Crab Soup topped with sherry

### Truffle Potato Soup with chive crème fraiche

### Lobster Bisque with herb croutons and crème fraîche



## APPETIZERS

### Jumbo Shrimp Cocktail fresh lemon, cocktail sauce

### Petite Beef Wellington\* port wine syrup

### Mini Lobster Pot Pie seafood velouté, fresh peas, and carrots

### Lowcountry Shrimp and Grits julienne peppers, onions, tasso gravy

### Petite Roasted Vegetable Napoleon fresh mozzarella, aged balsamic syrup

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# PLATED & SERVED ENTREES

## CHICKEN & DUCK

**Pecan Encrusted Chicken Breast**  
whole grain mustard sauce, southern succotash,  
whipped buttermilk potatoes

**Duck Confit**  
sun dried cherry au jus, whipped celery root,  
roasted brussels sprouts

**Chicken Scallopini**  
lemon, crab meat, capers and sweet butter with  
roasted garlic and tomato orzo, broccolini

**Apple Braised Chicken**  
Calvados sauce, herb roasted fingerling potatoes,  
roasted baby carrots

**Coq Au Vin**  
braised in red wine with bacon lardons,  
pearl onions, mushrooms over mashed potatoes

**Spinach & Swiss Stuffed Chicken Florentine**  
wild mushroom velouté, wild rice and almond pilaf,  
roasted baby carrots



## BEEF, PORK & LAMB

**Roasted Herb Beef Tenderloin\***  
wild mushroom demi, horseradish whipped sweet potatoes, haricot verts

**Pan Seared NY Strip Au Poivre\***  
au gratin potatoes and seasonal fresh vegetables

**Grilled Filet Mignon\***  
topped with Clemson blue cheese compound butter, Lowcountry steak fries, sautéed patty pan squash

**Braised Short Ribs**  
espagnole sauce over whipped potatoes with garlic sautéed spinach

**Roasted Pork Loin Brittany\***  
roasted red potatoes, red cabbage, caramelized apples and Calvados sauce

**Grilled Pork Chop\***  
grilled pineapple bourbon sauce, smoked gouda mashed potatoes and grilled asparagus

**Herb & Mustard Encrusted Rack of Lamb\***  
mint demi glaze with roasted fingerling potatoes and grilled asparagus



# PLATED & SERVED ENTREES

## SEAFOOD

### Grilled Swordfish

warm salad of grilled tomatoes, mesclun greens, roasted potatoes and a sweet basil aioli

### Carolina Crab Cakes

tangerine jicama slaw, Lowcountry red rice cake and remoulade sauce

### Pan Seared Grouper

warm potato and corn salad with truffle oil, haricot verts and lemon beurre blanc

### Lowcountry Shrimp & Grits

peppers, onions and tasso gravy

### Red Snapper Almondine

toasted almonds, bacon cheese grits and sautéed seasonal vegetables

### Traditional Paella

shellfish, chicken and chorizo sausage, peppers, onions, and saffron rice

### Salmon Béarnaise\*

potato puree, garlic spinach and béarnaise sauce

### Coast Crab Stuffed Lobster

## VEGETARIAN

### Penne Pasta

roasted tomatoes, herbs, goat cheese

### Pasta Primavera

julienne vegetables, roasted garlic cream sauce

### Seared Portobello Mushroom

orzo pasta, balsamic reduction

### Roasted Vegetable Napoleon

roasted potatoes, balsamic reduction



\*All seated dinners include a freshly baked bread basket with butter on each table.

# PLATED & SERVED SPLIT PLATES

## Grilled Petite Filet\* & Carolina Crab Cake

garlic smashed potatoes, sautéed haricot verts, demi glaze, whole grain mustard sauce

## Herb and Dijon Encrusted Rack of Lamb & Grilled Salmon\*

potato croquette, garlic sautéed spinach, mint demi glaze, béarnaise

## Grilled Pork Loin\* & Lemongrass Shrimp Skewer

roasted shallot rice pilaf, sautéed haricot verts, tropical fruit salsa

## Grilled Petite Filet\* & Lemongrass Shrimp Skewers

Lowcountry steak fries, roasted portobello salad with spinach and cherry tomatoes, demi glaze, beurre blanc

## Petite NY Strip\* & Coriander Seared Red Snapper

rosemary roasted baby potatoes, patty pan squash, port wine demi, citrus beurre blanc

## Apple Braised Chicken & Grilled Shrimp

herb roasted fingerling potatoes, sautéed baby squash and zucchini, Calvados sauce

## Pecan Encrusted Chicken Breast & Carolina Crab Cake

buttery whipped potatoes, sautéed broccolini, whole grain mustard sauce

## Grilled Petite Filet\* and Butter Poached Lobster Tail

gruyere potato croquette, poached white asparagus, shallot compound butter

*\*These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions*

*A 22% service charge and applicable state & local taxes apply.*



# SWEET TREATS

## PLATED AND SERVED DESSERTS

Key Lime Chiffon Pie

Seasonal Cheesecake

Triple Chocolate Cake  
with berry coulis  
(chocolate or cream cheese frosting)

Carrot Cake  
with citrus crème anglaise

Flourless Chocolate Torte  
with fresh berries and coulis

## BUFFET DESSERTS

Petite Dessert Assortment  
cookies, petit fours, tartlets and truffles

Southern Petite Dessert Assortment  
benne seed cookies, lemon bars,  
Key Lime tartlets, pecan tartlets and  
other Chef's selections

White Chocolate and Banana Bread Pudding

Seasonal Fruit Cobbler  
with Chantilly cream

Warm Chocolate Fondue  
with fresh fruit, berries, marshmallows,  
angel food cake and pretzels

Virginia's Banana Pudding  
with caramel drizzle & whipped cream

Gentleman Brownies  
petite chocolate and caramel brownies  
with a cream cheese frosting

House Made Chocolate Mousse Bar  
with toppings: crushed Oreos, shaved coconut,  
chopped candied pecans, chocolate covered espresso beans,  
macarated strawberries, crushed benne cookies

Cupcake Displays  
(full size and miniature)  
flavors to include- vanilla, chocolate, red velvet, Funfetti,  
raspberry Key Lime and salted caramel

Cheesecake Bites  
vanilla cheese cake bites with crushed Oreos,  
whipped cream, macarated strawberries, Heath topping

Mini Parfait Display  
with crushed Oreos, whipped cream,  
macarated strawberries, Heath topping

*A 22% service charge and applicable state & local taxes apply.*



# SWEET TREATS

## CHEF ATTENDED DESSERT STATION

### Crepes Station

with choice of toppings: Bananas Foster, fresh berries with peach coulis, apples with caramel sauce

### Ice Cream Sandwich Station

served with assorted toppings

choice of 2 ice creams: vanilla, chocolate, strawberry & salted caramel

choice of 2 cookies: Sugar, chocolate chip, white chocolate macadamia, oatmeal & chocolate-chocolate chip

*\*only available at the Historic Rice Mill*

## COFFEE STATION

Regular and Decaf Coffee with all accompaniments

## CAKE CUTTING

Good Food Catering will cut and serve wedding cake at no additional charge.

*A 22% service charge and applicable state & local taxes apply.*



# PASSED LATE NIGHT MUNCHIES

**French Fries**  
passed in paper cups with ketchup

**Mini Corn Dogs**  
ketchup and/or spicy mustard

**Mini Fried Chicken**  
served in a waffle cone with maple drizzle

**Pulled BBQ Pork Sliders**  
dill pickle

**Mini Fried Chicken Biscuit**  
cheddar cheese and honey butter

**Fresh Baked Mini Cookie**  
cold milk shot

**Classic Tomato Soup Shot**  
cheddar popcorn brochette

**Popcorn**  
variety of flavors

**Fried Cream Cheese Wonton**  
served in mini Chinese to-go box

**Mini Hot Dogs**  
carnival display, ketchup and mustard

**Mini Brasserie Burger\***  
ketchup, mustard and dill pickle  
(add cheddar, Roquefort or gruyere cheese - \$1)

**Chocolate Cups**  
filled with Bailey's Irish Cream,  
white chocolate mousse and raspberry

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A 22% service charge and applicable state & local taxes apply.*

